

ABSTRACT

Methods for making an uncooked extruded dough product are provided, comprising extruding a dough composition of pre-gelatinized starch comprising at least about 75 percent of amylopectin, flour, leavening agent and water through a die under conditions so that the dough composition does not exceed 140°F. throughout the extrusion process. The resulting dough product when cooked has a baked specific volume of greater than about 3.0 cc/g. Products of this process, including filled products, are also provided.

10

DAB/2123